Session 7

Vodka

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Raw material

anything of agricultural origin

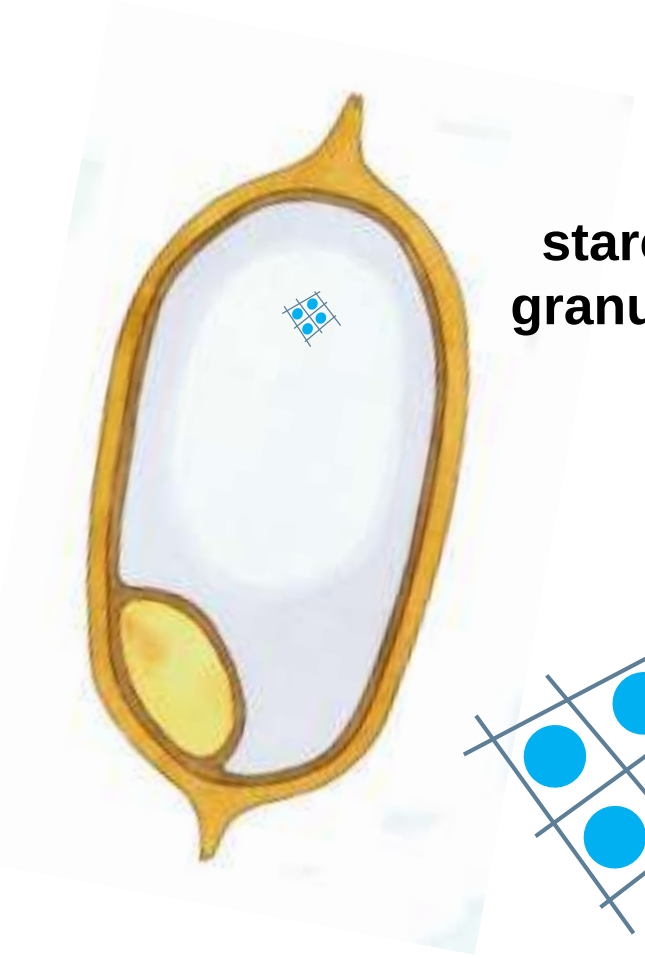
Grains

- rye
- wheat
- barley

Potatoes

Other

Processing starch



starch granules

unpack the starch granules

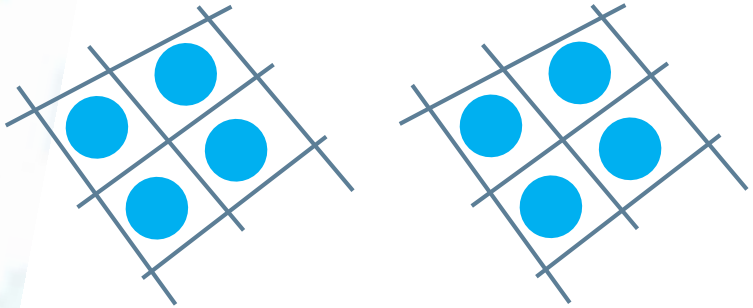
- malting
- cooking

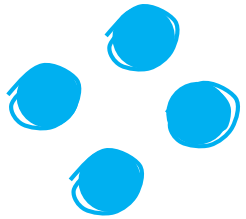
unroll the starch and dissolve it in water

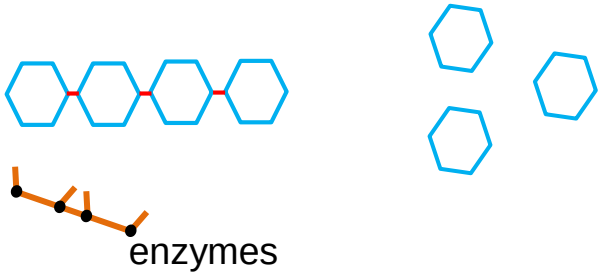
- heat and water

enzymes convert the starch to sugar

glucose







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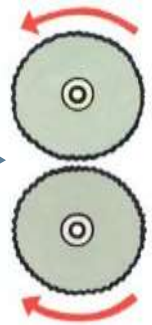
Vodka basics

processing the raw material & fermentation

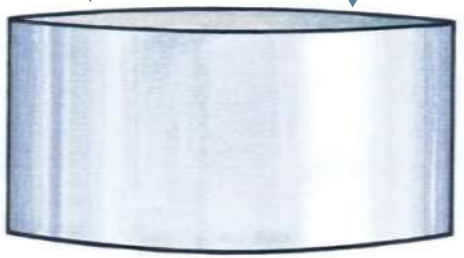
raw material

crush



cook in water

bought-in enzymes
(optional)



sugary liquid

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❷

add | yeast

alcoholic liquid

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Column stills

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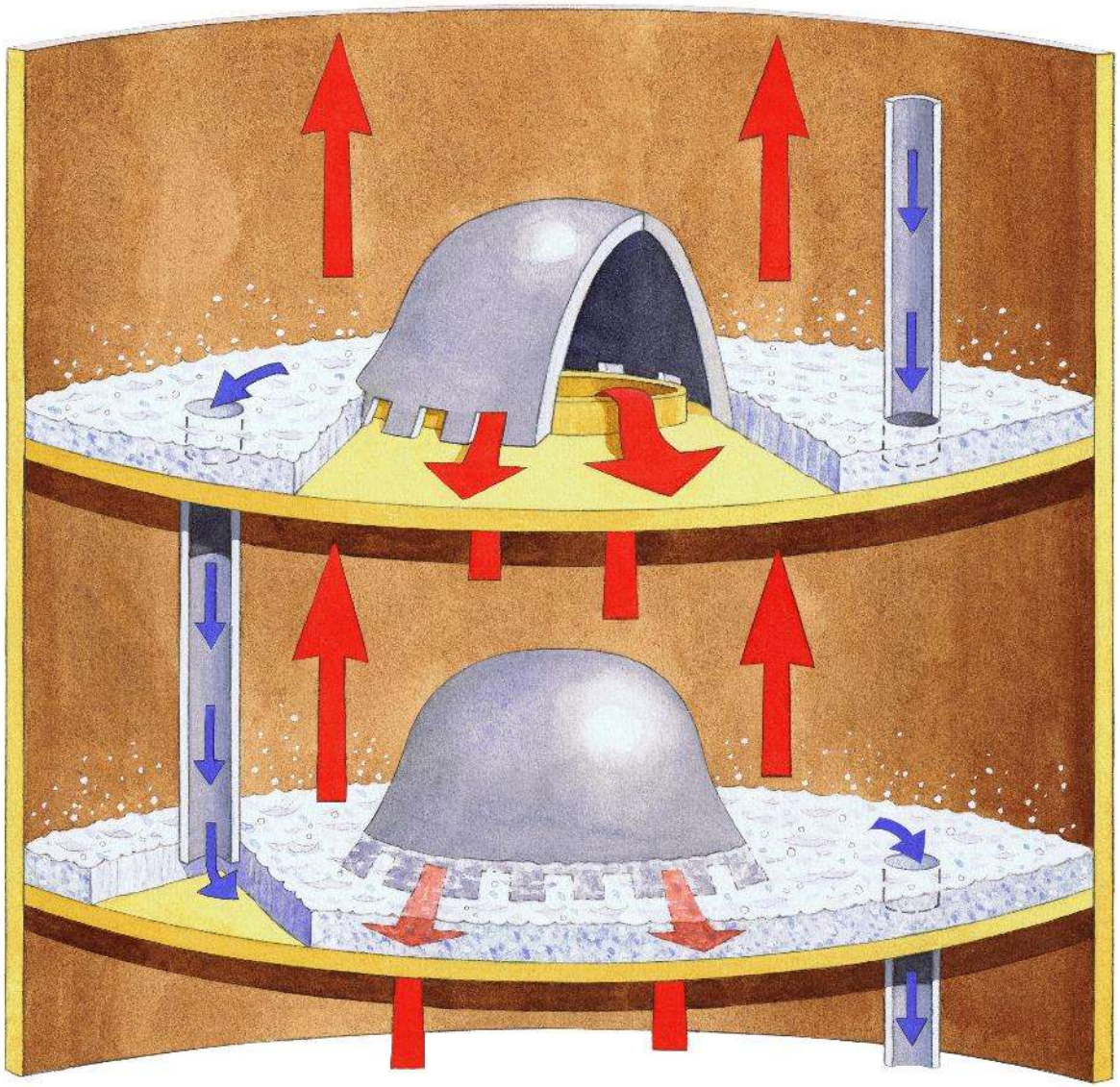
Plates

water/ethanol mix



higher concentration of ethanol in the vapours rising up the still

higher concentration of water in liquid flowing down the still

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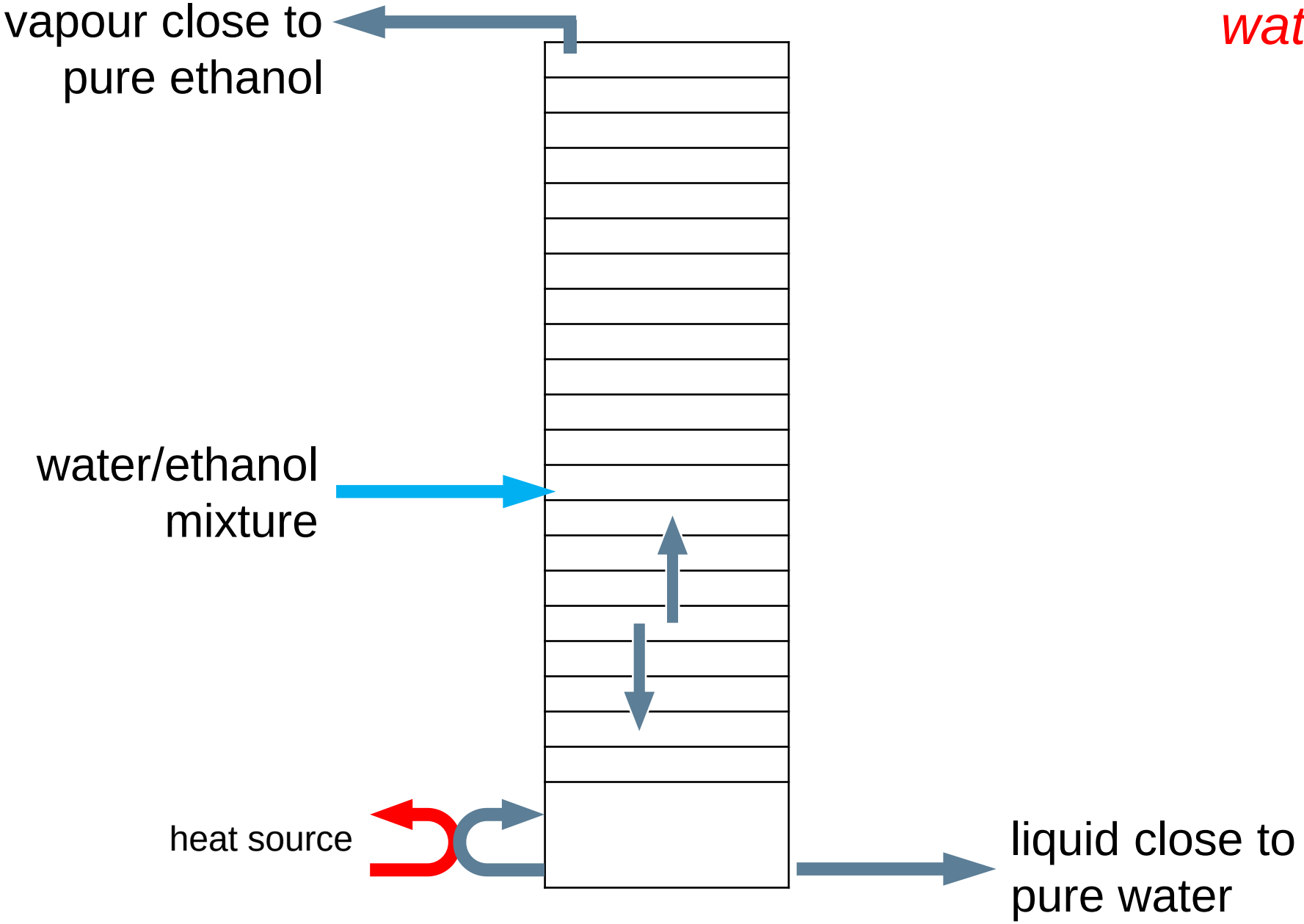
Continuous column still distillation

water/ethanol mix



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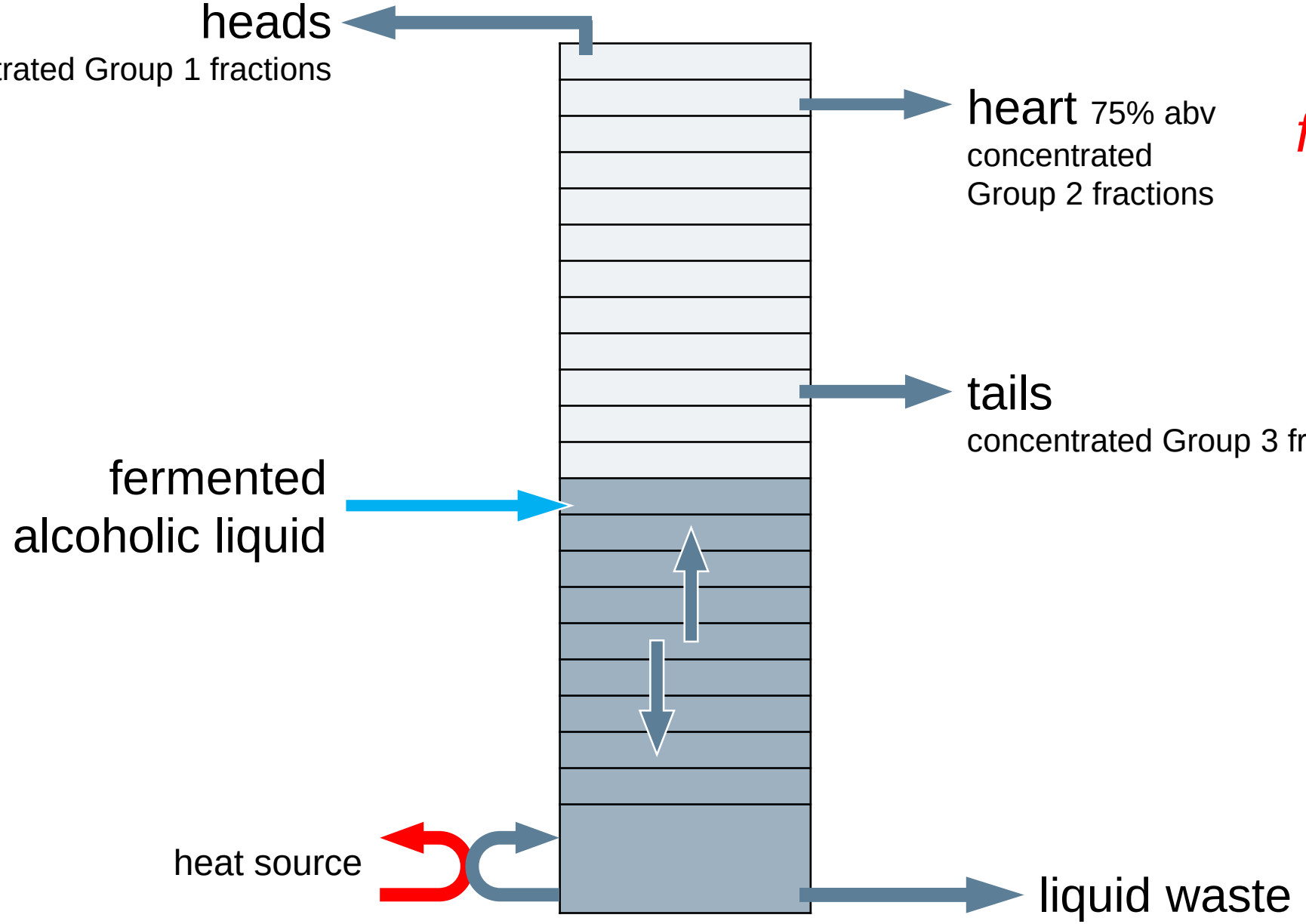
Continuous column still distillation

fermented liquid



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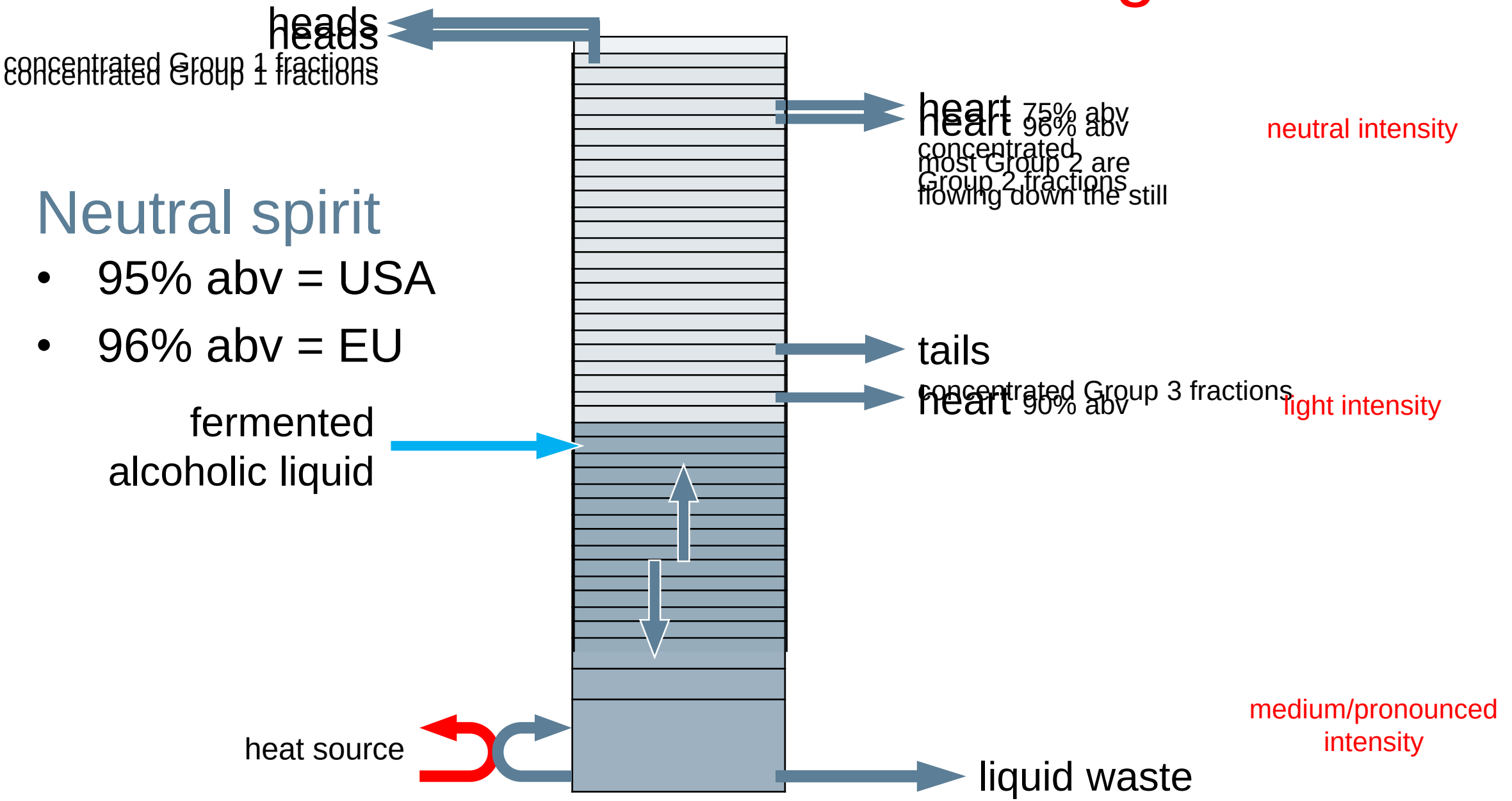
Distillation strength & flavour

Neutral spirit

- 95% abv = USA
- 96% abv = EU



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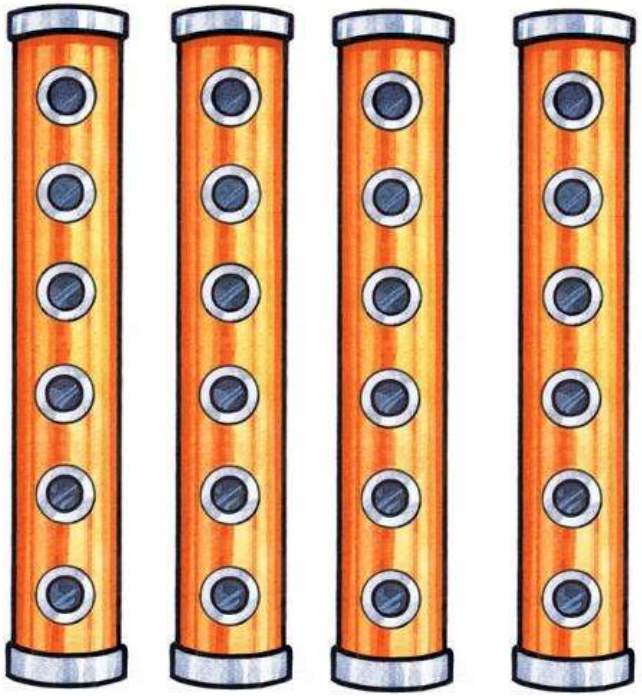
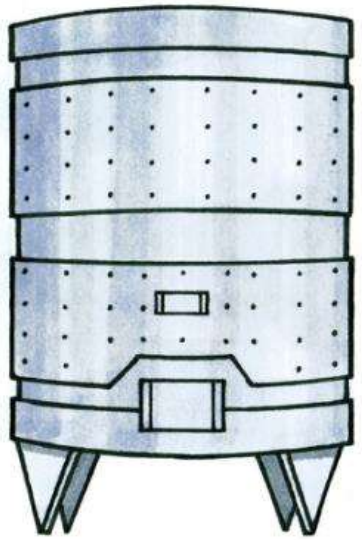
Vodka basics

distillation and post-distillation



column still must be used to create a neutral spirit

❸ ❹



inert vessels

charcoal filtration (*optional*)

dilution water purity

additives (*optional*)

vodka

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Styles of vodka

neutral

characterful

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APPEARANCE		
Clarity		clear – hazy
Intensity		water-white – pale – medium – deep – opaque
Colour		colourless – lemon – gold – amber – brown pink – red – orange – yellow – green – blue – purple – brown – black
Other observations		e.g. louching
NOSE		
Condition		clean – unclean
Intensity		neutral – light – medium – pronounced
Aroma characteristics		e.g. raw material, processing, oak and maturation
PALATE		
Sweetness (sugar level)		dry – off-dry – medium – sweet
Texture		e.g. rough, smooth, watery, mouthfilling, warming
Flavour intensity		neutral – light – medium – pronounced
Flavour characteristics		e.g. raw material, processing, oak and maturation
Finish	length	short – medium – long
	nature	neutral – simple – some complexity – very complex
CONCLUSIONS		
Quality level		faulty – poor – acceptable – good – very good – outstanding

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